Objective: to teach fractions through cooking.

Goals: Students will properly be able to complete a recipe by converting fractions to double the recipe for the intended amount.

Materials: ingredients🡪 flour, baking soda, eggs, sugar, butter, brown sugar, chocolate chips

* A paper and pencil may be needed as well
* Baking materials: bowl, large mixing bowl/mixer, measuring cups.

Procedure:

Prompt: Amy has to bake 120 cookies for a family reunion. The recipe she is using makes 5 dozen cookies. Double the recipe to make enough for everyone!

Recipe: Original NESTLÉ® TOLL HOUSE® Chocolate Chip Cookies

Prep:15 mins

Cooking:9 mins

Level: Easy

Cooling: 15 mins

Yields: 5 dozen

Ingredients

2 1/4 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 cup (2 sticks) butter, softened

3/4 cup granulated sugar

3/4 cup packed brown sugar

1 teaspoon vanilla extract

2 large eggs

2 cups (12-oz. pkg.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels

Directions

PREHEAT oven to 375° F.

COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

PAN COOKIE VARIATION: Grease 15 x 10-inch jelly-roll pan. Prepare dough as above. Spread into prepared pan. Bake for 20 to 25 minutes or until golden brown. Cool in pan on wire rack. Makes 5 dozen bars.

Assessment type: the students should be able to double the cookie recipe through multiplying fractions by two. If the students are successful it will show they understand how to multiply fractions in a real world situation.